

Viberti

La Volta Barolo Riserva DOCG

100% Nebbiolo

The La Volta vineyard was named after the castle situated on a nearby hilltop that overlooks the village of Barolo.

Tasting Notes:

Elegant, clean aromas of preserved fruit fill the nose. This Riserva is full in body with extremely silky tannins.

Best decanted before serving, La Volta pairs well with hearty dishes, including braised and stewed red meats. Also excellent with rich, chocolatey desserts.

Vineyards:

Region:	Piedmont, Italy
Name:	La Volta
Size:	1.3 hectares
Training Method:	Guyot
Planting Density:	5,300 vines/hectare
Soil Composition:	Limestone & small traces of clay
Elevation:	450 meters
Exposure:	Southern

Winemaking:

Harvest

Date:	Early October
Method:	Manual

Pre-fermentation

Container:	-
Temperature:	-
Duration:	-

Fermentation

Container:	Stainless steel rotofermenters
Temperature:	28-30°C
Duration:	16 days
Maceration:	Rotofermenters
Malolactic:	Full

Filtered:

Yes

Fined:

No

Aging:

Container/Cooperage:	Previously-used steamed wooden vats
Duration:	46 months
Bottle-Aging Duration:	12 months

Technical Data:

Alcohol:	14.0%
Residual Sugar:	1.0 grams/liter
Acidity:	5.5 grams/liter
Dry Extract:	31.0 grams/liter

Production Quantity: 3,800 bottles



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